



Amend Packing Company
 410 SE 18th St. Des Moines, Iowa 50317
 515-265-1618

www.amendpackingcompany.com
 email: amend@qwestoffice.net

Customer Name: _____

Phone: _____

Beef Producer: _____

Whole Beef _____ 1/2 beef _____ 1/4 Beef _____

Cutting Instructions for 1/2 of Beef, 1/4 beef - (1/2 of a 1/2) or front quarter or hind quarter

Front Quarter:

Chuck Roasts Boneless or Bone in Circle one Specify size ____lbs
 Arm Roasts Boneless or Bone in Circle one Specify size ____lbs
 Ribeye Steaks or Roast Circle one
 Brisket Save, Grind or Stew Meat - *If you are getting a 1/2 a beef or a WHOLE beef - do you want your brisket left whole or cut in 1/2?* _____ Option not available for a 1/4 (1/2 of a 1/2)
 Short Ribs Yes or No Circle one

Hind Quarter – Beef Round:

You have 3 options on the minute and round steaks. Save, Grind or make an extra round roast.*

Minute Steaks – (Yes - # per package _____)* or grind* or round roast*
 Round Steaks – (Yes - 1 or 2 pcs per package _____ tenderized or not tenderized)*
 or grind* or round roast*
 Rump Roast Specify Size _____lbs
 Sirloin Tip – Steaks or Roast

Hind Quarter - Beef Loin:

Boneless Top Sirloin Steak (or) Whole Sirloin Steak – Bone in (Choose one)
 T-Bone and Porterhouse (or) New York Strips and Filets (Choose one)
 Flank Steak – Save or Grind *Note – there is 1 flank steak per side of beef*

Ground Beef: Wrap in ____pound packages (example 1#, 1-1/2#, 2#)
 Grind (circle one or write in – lean or regular _____)
 (lean is more towards 90% and regular is 85 to 90 %)

Steaks: Wrap _____ pcs. per package
 Cut _____ inch thick (example - 1 inch or 1-1/4 inch thick)

Stew Meat: Yes or No – How many packages? _____ Wrap in _____# pkgs.

Special Instructions: _____

Liver•	Yes or No	Dog Bones	Yes or No	Big or small dog
Heart•	Yes or No	Soup Bones	Yes or No	
Tongue•	Yes or No	Suet	Yes or No	
Oxtails•	Yes or No			•\$2.00 fee/each